

# The Imperial Order Daughters of the Empire

Municipal Chapter  
of Winnipeg



*Presents—*

The Robin Hood  
Cooking School



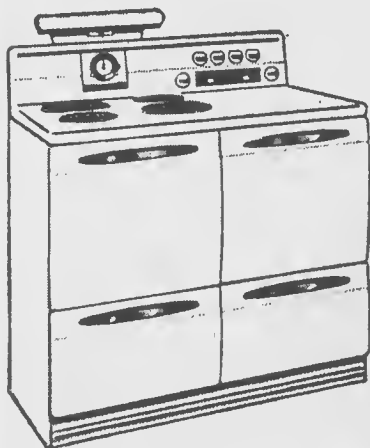
Civic Auditorium  
May 15-16-17, 1951

# Westinghouse . . .

*chosen for the cooking*

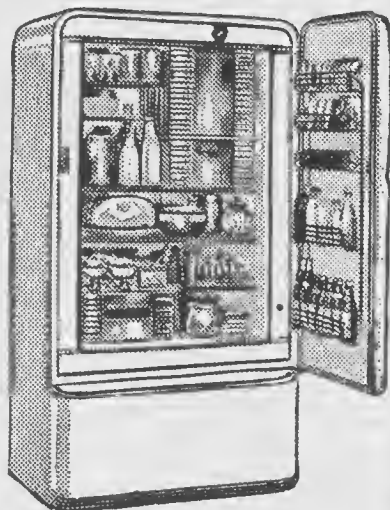
demonstration at the I.O.D.E.

*Cooking School!*



With a Westinghouse Range you can enjoy the advantages of a Super Size "Miracle Oven" with its Even-Flo heat distribution . . . no drafts, no "hot-spots." Only in Westinghouse do you get the extra capacity cooking surface with four high-speed COROX units (two giant, two regular). Seeing is believing. See the Westinghouse!

The great new Westinghouse "True Temp" Refrigerator has more of everything that you want in modern refrigeration . . . more room for frozen foods . . . more front row shelf space . . . more value! Exclusive "True Temp" Cold Control provides correct zones of cold for all types of food! You'll really appreciate the new, exclusive "True Temp" Refrigerator!



See Them at Our  
Showrooms

*City Hydro*

Portage & Kennedy

Phone 968 201

## I N D E X



	Page
Beef Loaf .....	3
Easy-Mix Sausage Rolls .....	3
Crusty Meat Rings .....	3
Salmon Ring .....	5
Tuna Fish Roll .....	5
Prepared Pastry .....	5
Raisin Pie .....	5
Orange Chiffon Cake .....	7
Orange Icing .....	7
Luncheon Rolls .....	7
Cloverleaf Rolls .....	7
Butterscotch Buns .....	7
Famous Robin Hood Products .....	7
Date Squares .....	11
Ginger Snaps .....	11
Shortbreads .....	11
Robin Hood White Bread .....	13
Prune Nut Bread .....	13
Birthday Cake .....	15
Bill Walker Special Curried Pineapple.....	15

\* \* \*

### Stage Equipment Supplied by Courtesy of

City Hydro

John A. Houston Company

Aluminum Goods Limited

Crane Limited

Canadian Westinghouse Co. Ltd.

## HOME CARPET CLEANERS

Established 1912

CARPETS AND UPHOLSTERED FURNITURE  
CLEANED TO LOOK LIKE NEW

Carpet Repairs and Alterations by Experts  
Customers' Goods Fully Insured

**PHONE 37 049**

**603 Wall Street at Portage Avenue**

Compliments

of

**PERTH DYE WORKS  
LTD.**



**Cleaners - Launderers  
Furriers**



482-4 Portage Ave., Winnipeg

Phone 37 261

Compliments

of

**Wedgwood  
Dining Room**

**St. Regis Hotel**



**POPULAR MEETING PLACE  
FOR THE LADIES**

Compliments of

**FAMOUS PLAYERS  
CANADIAN CORPORATION LTD.**

Operating the

**CAPITOL - METROPOLITAN - GAIETY - UPTOWN  
TIVOLI - OSBORNE - CRESCENT**

**IN WINNIPEG**

## Recipes

### BEEF LOAF

2 pounds minced beef  
 ¼ pound minced shoulder of pork  
 (if available)  
 2 eggs  
 1 cup milk, 1 cup diluted gravy or  
 1 cup tomato juice  
 1 cup Robin Hood Oats  
 1½ teaspoons salt  
 ⅛ teaspoon pepper  
 Pinch of sage (may be omitted)  
 4 tablespoons finely chopped onion

MIX minced beef and pork. Beat egg, add milk, gravy or tomato juice and blend well with meat mixture.

ADD Robin Hood Oats and seasonings, stir until smooth and thoroughly mixed.

PACK in loaf tin and cover with greased paper.

BAKE in a moderate oven, 375°F, 1 hour, 15 minutes.

YIELD: 10 servings.

NOTE: Part of this mixture may be reserved to make Crusty Meat Rings. (See next column.)

### EASY-MIX SAUSAGE ROLLS

1 pound small sausages or  
 ½ dozen frankfurters  
 2 cups Robin Hood Easy-Mix  
 ⅔ cup milk

PARBOIL sausages, using a small amount of water in a tightly covered frying pan; then drain and continue cooking until lightly browned.

PREPARE biscuit dough from recipe on package of Robin Hood Easy-Mix.

ROLL out lengthwise to a quarter-inch thickness.

DIVIDE in six 4-inch squares.

PLACE two sausages with butter and a little prepared mustard or chopped pickle on one side of each square. Fold over, seal edges and set on greased baking sheet. Bake in a hot oven, 425°F, 15 minutes.

NOTE: If frankfurters are used, simmer them in boiling water for five minutes, then place one frankfurter with mustard on each square of biscuit dough and bake.

### CRUSTY MEAT RINGS

PREPARE Easy-Mix Biscuit dough (see instructions on package).

ROLL in an oblong shape.

SPREAD mixture (as for Beef Loaf) over dough and roll up—jelly roll fashion.

PRESS edges together to make a cylinder.

SLICE OFF rings, 1-inch thick and place cut side up on a greased cookie sheet.

BAKE in a hot oven, 400°F, 15 minutes.

YIELD: 6 servings.

**Working for Winnipeg  
24 hours a day . . .**

**1340  
On Your Dial**

**CJOB**

**1340  
On Your Dial**

**Wood, Gundy & Company  
Limited**

**Toronto Montreal Vancouver London, England**

**Victory Building**

**Winnipeg**

**COMPLIMENTS OF**

**HALLET & CAREY LIMITED**

**563 Grain Exchange**

## SALMON RING

- 1 tin salmon ( $\frac{1}{2}$  pound)
- $\frac{1}{4}$  tin cream of mushroom soup
- 1 tablespoon grated onion
- 1 tablespoon lemon juice
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{8}$  teaspoon pepper
- $\frac{1}{8}$  teaspoon sage
- 2 cups Robin Hood Easy-Mix
- $\frac{2}{3}$  cup milk

COMBINE first seven ingredients.

PREPARE biscuit dough from recipe on package of Robin Hood Easy-Mix.

ROLL dough lengthwise and spread with salmon mixture.

BRING sides of dough together on top of the salmon and seal. This forms a long roll.

PLACE roll in a greased baking dish and join the ends together to make a circle.

BAKE in a hot oven, 425°F, 15 to 20 minutes.

HEAT remaining mushroom soup with  $\frac{1}{4}$  cup milk and serve as a sauce over the salmon ring.

YIELD: 6 servings.

## TUNA FISH ROLL

- 1 cup flaked tuna fish
- $\frac{1}{4}$  cup cream of celery soup
- 2 teaspoons chopped onion
- $1\frac{1}{2}$  tablespoons chopped parsley
- $\frac{1}{4}$  cup chopped sweet pickle

COMBINE above mixture.

USING 2 cups of Robin Hood Easy-Mix, make a soft biscuit dough.

ROLL biscuit dough  $\frac{1}{4}$  inch thick.

SPREAD tuna fish mixture over dough and roll.

BAKE in hot oven (425°F.) for 30 minutes.

SERVE with hot, diluted mushroom soup.

## PREPARED PASTRY

- 7 cups sifted Velvet Flour
- 6 cups sifted Robin Hood Flour
- 2 teaspoons salt
- 1 pound chilled lard or vegetable shortening

SIFT flour and salt together.

CUT half of shortening into the flour until fine and mealy, using a pastry blender or two knives.

CUT remaining shortening into above mixture until it is about the size of small peas. This mixture, known as "pastry crumbles," may be stored dry in a quarter sealer and kept cool, using small quantities as desired. For one 8-inch pie shell, use 1 cup (packed) of crumbles or  $1\frac{1}{4}$  cups for 9-inch shell.

YIELD: 4 double crust pies.

## RAISIN PIE

One Double Crust Pie

ADD cold water ( $\frac{1}{3}$ - $\frac{1}{2}$  cup) very gradually to 2 cups of "pastry crumbles," mixing lightly until pastry can be pressed together.

ROLL tightly in waxed paper and chill. Pastry is then ready for rolling.

### Filling

- $1\frac{1}{2}$  cups water
- $1\frac{3}{4}$  cups seedless raisins
- $\frac{1}{2}$  cup brown sugar
- 2 tablespoons all-purpose Robin Hood Flour
- $\frac{1}{4}$  teaspoon salt

1 lemon: juice and grated rind

HEAT water to boiling point and add raisins; simmer for 10 minutes.

COMBINE sugar, flour, salt and lemon rind and add to hot mixture.

ADD lemon juice and cook until thick, stirring constantly; cool.

SPREAD filling evenly in lined pie plate and cover with top crust.

BAKE in a hot oven, 425°F, 20-25 minutes.

### **LADIES**

For Personal Skin Analysis and  
Complimentary Makeup  
phone

**YOUR BEAUTY COUNSELOR**  
for appointment.

**10% discount on all items**  
**May 15th to 31st**

**MARY KICAK**  
**BEAUTY COUNSELOR**  
**Phone 590 040**

Compliments of  
**Fredric's Clothes Ltd.**

**QUALITY CLOTHES**  
for  
**MEN and WOMEN**

**376 Portage Avenue**  
**Phone 935 454 - 5**

### **BROWN'S DRUG STORE**

**THE PRESCRIPTION CENTRE FOR**  
**ELMWOOD and EAST KILDONAN**

Free Delivery to All Parts of  
Elmwood and East Kildonan

**J. KERR BROWN LIMITED**

**Prescription Druggists**

**Established 1905**

**239 Kelvin Street**  
**Phones 502 125 - 502 619**

Compliments

of

**MODERN DAIRIES LTD.**

**Phone 201 101**

**At All Leading Grocers . . .**

**CANADA BREAD'S**  
**Toast-Master Bread**

**"FRESHER — SWEETER"**

**CANADA BREAD CO. LTD.**

**Phone 37 144**

Compliments of . . .

***R. G. Dodge***

**CUSTOM FURRIER**

**All Types of Fur Work**

**845 Corydon Avenue**

**Call For Storage Pickup**

**Phone 46 695**

### **J. PILUTIK FUR CO.**

**Fur Storage**

**Coats Made to Order**

**Repairing and Remodelling**  
**Work Done to Your**  
**Satisfaction**

**Phone 34 378**  
**156 Sherbrook Street**

**BODY AND FENDER**  
**REPAIRS**

**Auto Painting**

**ALFRED MUIR & CO.**

**Rear 251 Toronto St.**

**Phone 33 255**      **Winnipeg**



## ORANGE CHIFFON CAKE

- 1 1/4 cups sifted Velvet Flour or
- 1 cup sifted Robin Hood Flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 3/4 cup fine granulated sugar
- 1/4 cup corn oil
- 1/3 cup orange juice
- 3 egg yolks
- 1/2 teaspoon lemon extract
- 1 teaspoon orange rind
- 3 egg whites
- 1/4 teaspoon cream of tartar

**BLEND** all ingredients (except egg whites and cream of tartar) until smooth.

**BEAT** egg whites with cream of tartar until very stiff.

**FOLD** egg whites into first mixture, blending carefully.

**BAKE** in 8-inch tube or 8-inch square pan, ungreased, in a moderate oven, 350°F, about 40 minutes.

**SUSPEND** inverted cake pan so that surface of cake does not touch anything and allow to cool completely before removing from the pan.

**FROST** when cool with Orange Frosting.

## ORANGE ICING

- 2 tablespoons butter
- 1/4 teaspoon lemon extract
- 1/2 teaspoon grated orange rind
- 2 cups sifted icing sugar
- 3 tablespoons orange juice

**CREAM** butter until fluffy.

**ADD** lemon extract and orange rind.

**ADD** sifted icing sugar alternately with orange juice.

**BEAT** until creamy and smooth. This amount will frost an 8-inch layer cake.

## ROLL VARIATIONS

### LUNCHEON ROLLS

1. Roll out dough 1/3" thick and cut with round cutters, one slightly larger than the other.
2. On the larger round, put a little butter; moisten the edges.
3. Place smaller round on top, pressing the edges together and follow usual procedure for rising and baking.

### CLOVERLEAF ROLLS

**SHAPE** small balls of dough 3/4" in diameter. Put three together in greased muffin tins.

### BUTTERSCOTCH BUNS

1. Roll out dough into a sheet 8" x 12" x 1/3" thick. Spread with 3 tablespoons soft butter and 1/2 cup brown sugar. Roll like jelly roll and cut in slices 1" thick.
2. Grease pans well; sprinkle with brown sugar and dot with butter. Lay pieces of dough flat and close together in pans.
3. When baked, turn upside down and leave one minute in the pans until the butterscotch mixture sets.

## FAMOUS

### ROBIN HOOD PRODUCTS

**Robin Hood All Purpose Flour**

**Velvet Cake and Pastry Flour**

**Quick Robin Hood Oats**

**Robin Hood Easy-Mix**

**Robin Hood White Cake Mix**

**Robin Hood Chocolate Cake Mix**

**Robin Hood Gingerbread Mix**

**When you buy Robin Hood Products you are assured of consistent quality and value**

## PRIZES TO BE DRAWN TUESDAY, MAY 15th

- 1 Toaster ..... Canadian Westinghouse Co., Ltd.  
 1 Permanent ..... Bloomquist Coiffure Studio  
 Certificate for 3 Records ..... Ray Hamerton Ltd.  
 \$5.00 Gift Certificate ..... Affleck Shoes Ltd.  
 1 Cup and Saucer ..... Tadman's for Fine China  
 2 Pair Nylon Hose ..... Hudson's Bay Company  
 2 House Plants ..... F. C. Pound  
 1 Lamp ..... Genser & Sons Ltd.  
 1 Blouse ..... Kilroy Original  
 1 Picture ..... The Little Gallery  
 1 Radio ..... The T. Eaton Co., Ltd.  
 \$4.00 Purchase Order ..... National Radex Co.  
 1 Iron ..... Canadian Westinghouse Co., Ltd.  
 \$5.00 Food Order ..... Stafford Meats & Groceries  
 1 10-lb. Boneless Ham ..... J. M. Schneider (Western) Ltd.  
 1 Avon Beauty Kit ..... Avon Products  
 1 Blanket ..... Fairfield & Sons Ltd.  
 Gift Certificate on a Hat, valued at \$5.98 ..... Vanity Hat Shop  
 2 Cases Canada Dry, Quart size ..... Canada Dry Ginger Ale Ltd.  
 1 Grey Squirrel Choker ..... Herbert Winston Furrier  
 2 Cases Seven-Up ..... Blackwood's Beverages Ltd.

100 SHOPPING BAGS

## PRIZES TO BE DRAWN WEDNESDAY, MAY 16th

- 1 Lamp ..... Lighting Materials Ltd.  
 1 Picture ..... Richardson's Art Gallery  
 1 Westinghouse Iron ..... Canadian Westinghouse Co., Ltd.  
 1 Blouse ..... Kilroy Originals  
 1 Permanent ..... Chez Leroy  
 \$5.00 Gift Certificate ..... Affleck Shoes Ltd.  
 1 Blanket ..... Fairfield & Sons Ltd.  
 1 Cup and Saucer ..... Tadman's for Fine China  
 1 Bouquet Flowers ..... Colonial Flower Shop  
 2 Pair Nylon Hose ..... Hudson's Bay Company  
 1 Permanent ..... Vanity Beauty Shoppe  
 Certificate for 3 Records ..... Ray Hamerton Ltd.  
 \$5.98 Gift Certificate on Hat ..... Vanity Hat Shop  
 2 Cases Canada Dry, Quart Size ..... Canada Dry Ginger Ale Ltd.  
 1 Combination Flower and Candy Holder ..... Ben Moss, Main St.  
 \$50.00 Installation on Oil Burner ..... Waterman, Waterbury Co., Ltd.  
 \$2.00 Meat Order ..... Lorne Robertson, 132 Osborne St.  
 \$15.00 Order Custom Made Hat ..... Mrs. Kay Carrelli  
 2 Cases Seven-Up ..... Blackwood's Beverages Ltd.  
 1 Westinghouse Toaster ..... Canadian Westinghouse Co., Ltd.  
 1 Avon Beauty Kit ..... Avon Products

100 SHOPPING BAGS

## PRIZES TO BE DRAWN THURSDAY, MAY 17th

- |  |                              |
|--|------------------------------|
| 1 Blanket .....                        | Fairfield & Sons Ltd.        |
| 1 Avon Beauty Kit .....                | Avon Beauty Products         |
| 1 Dozen Red Roses .....                | Rosebud Florists             |
| 1 Cup and Saucer .....                 | Tadman's for Fine China      |
| 1 Blouse .....                         | Kilroy Originals             |
| 1 Lamp .....                           | Lord's Furniture Co.         |
| 2 Pair Nylon Hose .....                | Hudson's Bay Company         |
| 1 Permanent Wave .....                 | Biltmore Hairdressing        |
| Stationery .....                       | Richardson & Bishop          |
| \$5.00 Gift Certificate .....          | Affleck Shoes Ltd.           |
| 3 Pounds Chocolates .....              | Picardy Ltd.                 |
| 1 Coffee Table .....                   | George Wilson                |
| 1 Permanent .....                      | Beauty Chalet                |
| \$5.98 Gift Certificate on Hat .....   | Vanity Hat Shop              |
| 2 Cases Canada Dry, Quart size .....   | Canada Dry Ginger Ale Ltd.   |
| \$12.00 Certificate on Wallpaper ..... | Empire Wallpapers Ltd.       |
| 1 Beswick Vase .....                   | Mitchell-Copp Ltd.           |
| Stationery .....                       | Willson Stationery Co., Ltd. |
| Certificate for 3 Records .....        | Ray Hamerton Ltd.            |
| 2 Cases Seven-Up .....                 | Blackwood's Beverages Ltd.   |
| 1 Flower Ornament .....                | Henry Birks & Sons Ltd.      |
| 1 Thor Electric Floor Polisher .....   | Robin Hood Flour Mills Ltd.  |

### 100 SHOPPING BAGS

#### GRAND PRIZE DRAW

- 1 Westinghouse Super De-Luxe Refrigerator, valued at \$435.00
- 1 Sunbeam Mixmaster, McCaine Electric Limited



## CONTRIBUTORS TO SHOPPING BAGS

John Stuart Sales Limited  
 Chicago Kosher Sausage Mfg. Co. Ltd.  
 Sherwin-Williams Company of Canada Ltd.  
 Colgate-Palmolive-Peat Co. Limited  
 Marven's Biscuits Ltd.  
 Grant, Atkinson & Blair  
 Fry-Cadbury Limited  
 Standard Brands Limited  
 Scott-Bathgate Limited  
 Marr's Salad Dressing  
 Blue Ribbon Limited  
 Red Rose Tea and Coffee Distributors  
 Canada Starch Co. Limited  
 Canadian Industries Limited  
 H. J. Heinz Co. of Canada, Limited  
 Canada Packers Ltd.  
 Robin Hood Flour Mills Ltd.

100 of these Shopping Bags will be drawn for at each session

**B. FRANK ARMSTRONG**  
OPTOMETRIST

**ROBT. E. WARRINER**  
ASSOCIATE

**214 Boyd Building**  
**Phone 927 919**

**H. RUDOLPH**

**Custom Tailors and Furriers**  
**Fur Storage**

**Phone 501 734**  
**251 Kelvin Street - Elmwood**

**McDIARMID FLOWERS**  
**LTD.**

**933 Grosvenor Ave.**  
**Phone 425 421**  
**Malcolm McDiarmid**

**In Any**

**Event**

**Send Flowers**

**CITY MEAT & SAUSAGE**  
**CO. LTD.**

**Phone 922 454**  
**WHOLESALE and RETAIL**  
**615 Main Street**  
**Winnipeg, Man.**

**Compliments**  
**of**

**B - A O I L**

**Buy Your . . .**

**CLEAN COAL**  
**Or Filtered Clean FUEL OIL**  
**from**

**"Western Canada's Largest**  
**Heating Merchants"**

**Phone 928 161**  
**THE WINNIPEG SUPPLY**  
**AND FUEL COMPANY LIMITED**  
**Boyd Building**

**PURITY STORE**

**926 Grosvenor Ave.**

**Your Headquarters for Fresh Fruit**  
**and Vegetables, Groceries, Dairy**  
**Products, Delicatessen**

**Phone 424 511**  
**We Deliver**

## DATE SQUARES

### PASTRY

- 1 cup sifted Velvet Flour or
- $\frac{7}{8}$  cup sifted Robin Hood Flour
- 1 teaspoon soda
- 1 cup brown sugar (packed)
- 2 cups Robin Hood Oats
- $\frac{3}{4}$  cup soft butter (or shortening)

SIFT flour, soda and brown sugar together.

ADD oats and soft butter and combine thoroughly.

SPREAD half of this mixture on a greased and lightly floured 10-inch pan.

PAT together well.

### FILLING

- 2 cups chopped dates
- $\frac{1}{3}$  cup brown sugar, packed
- $1\frac{1}{4}$  cups water
- 1 tablespoon Velvet Flour
- 1 teaspoon vanilla

COMBINE dates, brown sugar, water and flour and cook until thickened, stirring constantly.

COOL and add vanilla.

SPREAD filling evenly over pastry mixture; cover with remaining pastry and pat together.

BAKE in a moderate oven, 375°F, 20 minutes.

CUT in squares when cool.

YIELD: 3 dozen squares.

NOTE: Mincemeat may be used as filling instead of date mixture—spreading it about  $\frac{3}{4}$  inch thick.

## GINGER SNAPS

- 1 package Robin Hood Gingerbread Mix
- $\frac{1}{4}$  cup milk
- $\frac{1}{4}$  cup corn oil or melted butter or shortening

ADD milk and oil to Gingerbread Mix and combine well.

PLACE dough on waxed paper and shape into a roll.

CHILL until firm.

CUT in thin slices and arrange on greased baking sheet.

BAKE in a moderate oven, 375°F, 12-15 minutes.

YIELD: 3 dozen ginger snaps.

NOTE: This dough may be rolled out on a bake board and cut with round 2" cookie cutter for thin, crisp cookies.

## SHORTBREADS

- 1 cup soft butter
  - $\frac{1}{2}$  cup fruit sugar
  - 2 cups sifted Robin Hood Flour
- CREAM butter until fluffy

ADD sugar gradually and work until light.

ADD  $1\frac{1}{4}$  cups flour, reserving  $\frac{1}{4}$  cup for bake board.

TURN OUT dough and gradually knead in remaining flour.

ROLL gently with floured rolling pin until  $\frac{1}{8}$  or  $\frac{1}{2}$  inch thick.

CUT cookies with floured cutter of desired shape.

RE-ROLL all leftover pieces at one time.

ARRANGE cookies on ungreased baking sheet.

BAKE in a moderate oven, 300°F, 30-35 minutes.

YIELD: 4 dozen cookies.

Compliments  
of

*Silverwood's*

**CITY DAIRY CO.**

For Prompt Efficient Service  
Call  
**9 3 4 4 1 1**

**CENTURY MOTORS LTD.**  
**818 Portage Ave.**

Distributors of  
PACKARD MOTOR CARS  
and dealers for the  
WORLD FAMOUS MORRIS  
**PHONE 37 214**

For more time for the  
important job at home  
Send your laundry to

**RUMFORD'S**  
Phone 21 374

THE HOME OF  
QUALITY - GUARDED  
DAIRY PRODUCTS



**CRESCENT**  
**CREAMERY COMPANY LIMITED**  
**PHONE 37 101**



**HOME  
APPLIANCE  
CO. LTD.**

**670 Portage  
Ave.**

**Phone  
37 184**

YOUR CHESTERFIELD WILL BE  
LIKE NEW WHEN RECOVERED

by

*Reid's*

EASIEST OF TERMS  
**REID FURNITURE LTD.**  
**490 PORTAGE AVE.**

**Telephone 35 134**

**FRED'S FOOD MARKET**  
**539 ELLICE AVE.**

**Quality Meats, Groceries,  
Fruits, Confectionery**

PRESENTING TO THE  
CANADIAN HOME

THE  
**AMERICAN PEOPLES  
ENCYCLOPEDIA**

205 SCIENTIFIC BUILDING  
PHONE 922 851

**ROBIN HOOD WHITE BREAD**

2 packages fast rising dry yeast or  
 2 cakes compressed yeast  
 2 cups water ( $\frac{1}{2}$  cup lukewarm  
 for yeast,  $1\frac{1}{2}$  cups to cool milk)  
 2 cups milk, scalded  
 6 tablespoons granulated sugar  
 4 teaspoons salt  
 4 tablespoons shortening or lard  
 11 cups sifted Robin Hood Flour

DISSOLVE yeast in  $\frac{1}{2}$  cup lukewarm water. If dry yeast is used, add 1 teaspoon of sugar for each package of yeast, sprinkle yeast on top of water and let stand 10 minutes; then stir.

ADD sugar, salt and shortening to scalded milk. Add  $1\frac{1}{2}$  cups cold water and allow to stand until lukewarm.

MEASURE flour into large mixing bowl; make a well in centre of flour.

ADD yeast to milk and water mixture; pour into well in flour and stir with large spoon until liquid is absorbed. Then, using hand, mix until dough is smooth and comes away readily from the inside of bowl.

TURN dough out on lightly floured board and knead for 8 to 10 minutes.

PLACE dough in warm, greased bowl; cover with damp cloth and set in a warm place ( $75-85^{\circ}\text{F}$ ); let rise until double in bulk ( $1\frac{1}{2}-2$  hours).

PUNCH dough down in bowl. Cut in 4 equal parts, round up, cover and let rest 10 minutes on lightly floured board.

SHAPE into loaves and place in well greased loaf pans.

COVER lightly and allow to rise in warm place until double in bulk, ( $1\frac{1}{2}-2$  hours).

BAKE in a hot oven,  $400^{\circ}\text{F}$ , 10 minutes. Then reduce temperature to  $375^{\circ}\text{F}$  and continue baking for an additional 40 minutes.

YIELD: 4 loaves.

**PRUNE NUT BREAD**

2 cups sifted Robin Hood Flour  
 $\frac{1}{2}$  cup sugar  
 2½ tablespoons baking powder  
 $\frac{1}{2}$  teaspoon soda  
 1 teaspoon salt  
 1 cup Robin Hood Oats  
 1¼ cups buttermilk or sour milk  
 2 tablespoons melted fat  
 1 cup diced, drained cooked prunes  
 $\frac{1}{2}$  cup chopped nut meats

SIFT together flour, sugar, baking powder, soda and salt.

ADD oats and mix thoroughly.

COMBINE buttermilk with slightly cooled fat and add to the flour mixture with prunes and nuts.

STIR just enough to moisten the dry ingredients. (Batter will not be smooth.)

POUR into well-greased loaf pan, 9" x 5" x 3".

PLACE extra halves of prunes and whole nut meats on top.

BAKE in a moderate oven,  $350^{\circ}-375^{\circ}\text{F}$ , about 1 hour.

TURN OUT on rack to cool.

YIELD: 1 loaf.

**BROOKING'S  
CORYDON PHARMACY**  
PRESCRIPTION SPECIALISTS  
S. G. Prismall, Chemist  
**Phone 46 220**  
**Corydon and Lilac**  
Winnipeg, Man.

Compliments of  
**CALHOUN'S LTD.**  
**HATTERS**  
**237 Portage Ave.**  
**Phone 928 307**

Compliments of  
**LOWE BROTHERS**  
HIGH STANDARD PAINTS  
**501 Time Building**  
**Phone 928 424**

Compliments of  
**GRAHAM CLEANERS**  
**336 Colony Street**  
**Phone 722 000**  
**836 Corydon Ave.**  
**Phone 46 000**

**Del's Electric**  
**54 Princess Street**  
Distributors of  
ALL TYPES OF ELECTRICAL  
and  
MECHANICAL EQUIPMENT

Compliments of  
**MORDUE BROS. LTD.**  
FUNERAL DIRECTORS  
Broadway at Edmonton  
Phone 927 566

Compliments of  
**GEORGE TEMPLETON'S**  
HAIR STYLISTS  
**203 Kresge Building**  
**Phone 933 796**

**MILLINERY**  
*Christine Pears*  
**815 Portage Avenue**  
RE-MODELLING - RE-TRIMMING  
WEDDING VEILS MADE TO ORDER



## BIRTHDAY CAKE

- $\frac{1}{2}$  cup butter (or butter and shortening mixed)  
 $1\frac{1}{2}$  cups fine granulated sugar  
3 eggs  
2 cups sifted Velvet Flour  
3 teaspoons baking powder  
 $\frac{1}{4}$  teaspoon salt  
1 teaspoon vanilla or lemon  
 $\frac{3}{4}$  cup milk  
CREAM butter until very soft and fluffy.  
ADD 1 cup of sugar, gradually—creaming thoroughly after each addition, (reserve  $\frac{1}{2}$  cup of sugar).  
SEPARATE egg yolks from whites. Add yolks to butter and sugar mixture and beat well.  
MEASURE flour, baking powder and salt and sift together.  
MEASURE milk and vanilla or lemon and combine.  
BEAT egg whites until stiff, gradually adding  $\frac{1}{2}$  cup of sugar.  
ADD flour mixture and milk alternately to creamed mixture, beginning and ending with the dry ingredients.  
FOLD IN stiffly beaten egg whites and pour batter quickly into 9" layer cake pans.  
BAKE in a moderate oven, 350°F, 25-30 minutes.  
LET STAND 5 minutes after removing from oven; then invert on a cake rack.  
FROST when cool.

## BILL WALKER SPECIAL CURRIED PINEAPPLE

- 1 tin pineapple  
2 tablespoons Curry Powder  
3 tablespoons butter  
 $\frac{1}{4}$  teaspoon salt.

Method: Cut up pineapple in small pieces. Melt butter in saucepan. Add cubes of pineapple and salt—mix—then add pineapple and juice—simmer for 15 minutes.

Compliments of  
**DOMINION LUMBER  
and  
FUEL COMPANY  
LIMITED**

667 Redwood Ave.  
Winnipeg

Compliments  
of  
**A. & M. HURTIG  
Furriers**

262 Portage Ave.

Smart Apparel for Men and  
Women

**KING'S LIMITED**  
"The Friendly Store"

396 Portage Ave., Winnipeg  
Phone 926 579

Compliments of  
Canada's Largest Shoe Retailers

**Agnew-Surpass**  
SHOE STORES LIMITED

"WHERE THE SMART STYLES ORIGINATE"

338 Portage Ave. 608 Main St.

Compliments of

# Snowdon's

Repairs to

ALL MAKES OF RADIOS

255 Kelvin Street

Phone 501 705

Prompt Service

One Year Guarantee

COMPLIMENTS OF

## Manitoba Bridge & Engineering Works Ltd.

Compliments of



APPETITE PICKLE  
TRY A  
DYSON PICKLE

To make a good meal better  
always select a Dyson Pickle  
for that special occasion

SWEET PICKLE SLICES  
9-DAY SWEETS  
SWEET MIXED  
SWEET MUSTARD  
DILL PICKLES  
SWEET RELISH  
CHOW CHOW  
SWEET GHERKINS  
SWEET ONIONS

Made By

**Dyson's Limited**  
WINNIPEG, MANITOBA

THERE IS  
NO  
SUBSTITUTE  
FOR  
QUALITY FURS

Choose with Confidence  
Wear with Pride

*W. Cohen & Co. Ltd.*  
QUALITY & SERVICE  
Established 1910

*Listen to*

**ROBIN HOOD FLOUR TIME**

**8.10 - 8.20 a.m.**

**WALKER'S WIGWAM\***

**Monday thru Friday**

**CKRC**

**630 on your dial**

**\*featuring Bill Walker-Robin Hood  
Flour Mills Cooking School M.C.**

**Have Time for Your Cooking**

FORGET THE FURNACE BY HAVING . . .

**Waterman - Waterbury Co. Ltd.**

INSTALL AN OIL BURNER IN YOUR HOME

**Your Ticket May Win the Prize Donated by Us**

**556 NOTRE DAME AVE.**

**PHONE 26 043**

\$2.00

## Your future is our business Today



Throughout Canada and the United States hundreds of thousands of men, women and children . . . individually . . . as families . . . as groups . . . are served by the Great-West Life.

Their greatest enjoyment of life as well as security and happiness for the future are assured by means of the wide range of life, accident and health and group policies offered by the Company.

**GREAT-WEST LIFE**  
ASSURANCE COMPANY  
HEAD OFFICE - WINNIPEG